

ABSTRACT

The invention relates to an apparatus and the relavant method for producing ice-creams with stick, covered, providing for:

- 5 • filling the moulds, become cold by means of previous production cycles, with the covering product, for example chocolate;
- 10 • suction of chocolate from the moulds so that only the desired layer of frozen product adheres to said moulds;
- 15 • filling of the mould with ice-cream or other edible product;
- 20 • insertion of the stick before the starting of the freezing of the top or during or soon afterwards for obtaining the best results;
- 25 • gas freezing of the product top for obtaining a closing "plug" of the tub;
- starting of brine freezing that will end after the dosage of the closing plug;
- optionally measure such a chocolate layer or other edible product as to obtain a total covering.

Said method according to the invention allows to obtain ice-creams or similar covered products, by accurately giving to the covering layer the desired shape and above all by using a brine (or similar liquids) linear

or rotary tank type system, quick and inexpensive.

EDUCATIONAL DOCUMENTS